

Le Riserve



RUJARI

Perricone Bio

Sicilia DOP / Patti Piccolo - Alcamo

RUJARI

PERRICONE / DOP SICILIA BIO // PATTI PICCOLO-ALCAMO

The Rujari from Perricone grapes, it is aged in barrels for more than one year. It is a well body red wine, elegant with particular and rare organoleptic qualities typical of its terroir. In the nose it is spicy, with intense juniper and black pepper. In the mouth there are the classic red fruits, including the Marasca, the currant, plums and cherries.

It is a wine of extraordinary elegance, with velvet and soft tannins and a long persistence. It's perfect with vegetables in soup, hard cheeses and red meats.

TRAINING

Production Area - **Alcamo (TP)**

Location of the vineyards - **Patti Piccolo**

Grape Varieties - **perricone**

Exposition - **south, soouth east**

Altitude - **200 meters above the sea level**

Soil type - **sandy**

Planting year - **2012**

Planting density vine per hectare- **5.208**

Training system - **vertical trellis**

Pruning - **guyot**

Yield per plant - **1,5 kg**

Harvest period - **September**

Harvest system - **manual in 15 kg cases**

VINIFICATION

Pressatura - **soffice**

Maceration of skins in days - **15 -20**

Fermentation equipment - **steel fermenters**

Fermentation temperature in °C- **22- 24**

Duration of the fermentation in days - **15 - 20**

Malolactic fermentation - **yes**

Maturation - **12 months in 10 hl casks**

Bottling period - **12 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - **13,50%**

Residual sugar - **2,46 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **intense red colour**

Bouquet - **smell of currants and ripe cherries, pleasant notes of vanilla**

Flavour - **rich in extract, well balanced and persistent**

It is a good pairing with mixed bean soup, strong cheeses, red meats and generally to all spicy dishes

Ideal temperature service **16 °C**

RALLO 1860